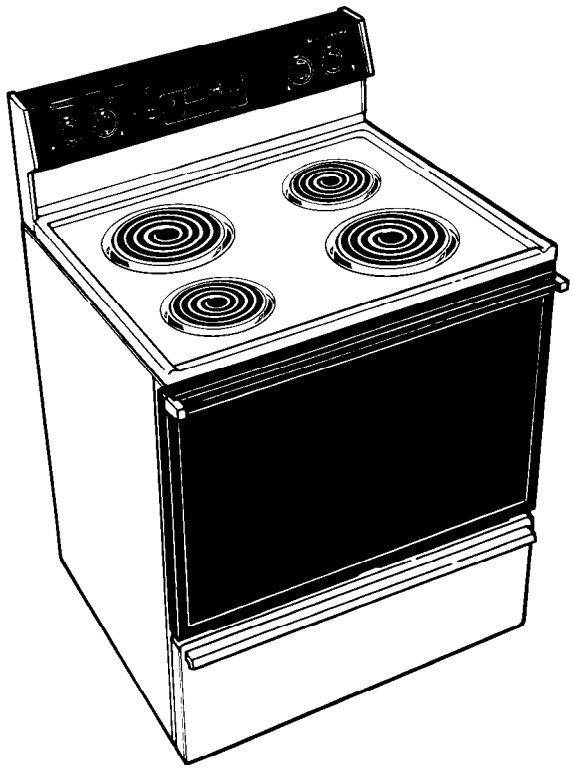

Electric Range

Use and Care Guide

ROPER

Appliances
FES340V
FES370V
FES375V

Thank you for choosing a Roper appliance.

This Use and Care Guide will help you operate and maintain your new, quality-built Roper range. Keep this Use and Care Guide in a safe place for future reference.

Complete and mail the Product Registration Card.

This card enters your warranty into our warranty system that insures efficient claim processing, can be used as a proof of purchase for insurance claims and helps Roper to contact you immediately in the unlikely event of a product-safety recall.

Please remember

It is your responsibility to be sure that your range:

- Has been properly installed where it is protected from the elements, and on a floor strong enough to support its weight. (See the Installation Instructions.)
- Is not used by anyone unable to operate it properly.
- Is properly maintained.
- Is used only for jobs expected of a home range.
- Is secured by properly installed anti-tip bracket(s), with rear leveling leg(s) positioned under bracket(s).

NOTE: Because this Use and Care Guide covers several models, not all illustrations shown or features discussed will apply to your specific model.

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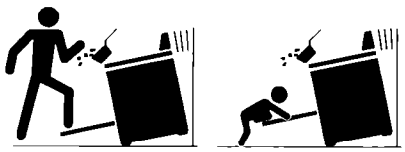
Important Safety Instructions

⚠WARNING **To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:**

1. Read all instructions before using the range.
2. Install or locate the range only in accordance with the provided Installation Instructions. It is recommended that the range be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.



3. To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip bracket(s). To check if the bracket(s) is installed properly, remove the storage drawer (see page 8) and verify that the anti-tip bracket(s) is engaged.
4. DO NOT operate the range if it is not working properly, or if it has been damaged.
5. DO NOT use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
6. Use the range only for its intended use as described in this manual.
7. DO NOT wear loose or hanging garments when using the range. They could ignite if they touch a surface unit and you could be burned.
8. Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls may subject the wiring and components underneath them to damage.
9. DO NOT line reflector bowls with aluminum foil or other liners. Improper installation of these liners may result in a risk of electric shock or fire.
10. DO NOT touch surface units, areas near units, heating elements or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, DO NOT touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window.
11. Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
12. Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
13. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. DO NOT let potholder touch hot heating elements. DO NOT use a towel or bulky cloth for a potholder. They could catch on fire.
14. Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
15. DO NOT heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
16. **Grease** is flammable and should be handled carefully. Let fat cool before attempting to handle it. **DO NOT allow grease to collect around cooktop or in vents.** Wipe spill-overs immediately.
17. DO NOT use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
18. Never leave surface units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
19. Make sure surface units are off when you are finished, and when you aren't watching.
20. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
21. Always position oven racks in desired location while oven is cool. If racks must be removed while oven is hot, do not let potholder contact hot heating element in oven.
22. DO NOT store flammable materials on or near the range. They could explode or burn.
23. DO NOT store things children might want above the range. Children could be burned or injured while climbing on it.
24. DO NOT leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
25. Keep range vents unobstructed.
26. Clean your range regularly. See care and cleaning instructions in this manual.
27. Be sure all range parts are cool before cleaning.

28. DO NOT soak removable heating elements in water. The element will be damaged and shock or fire could result.
29. DO NOT clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
30. DO NOT use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
31. Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
32. DO NOT repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
33. Disconnect the electrical supply before servicing the range.

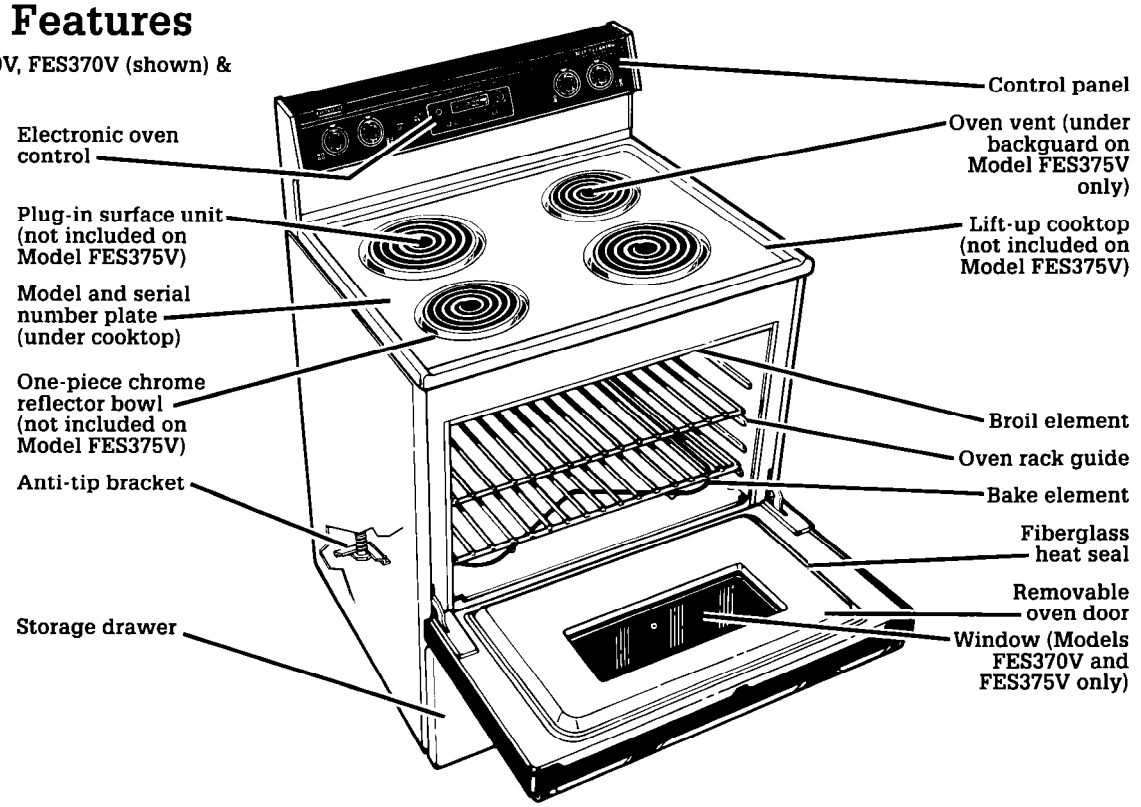
▪ FOR YOUR SAFETY ▪

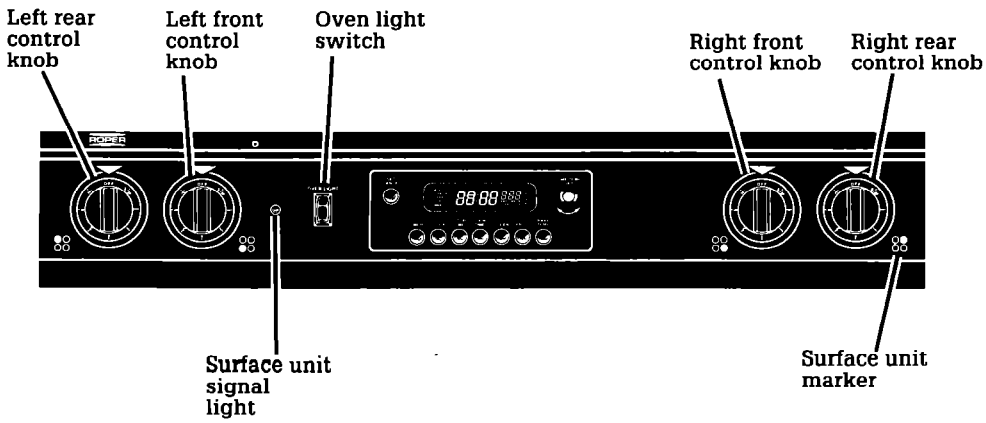
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

▪ SAVE THESE INSTRUCTIONS ▪

Parts & Features

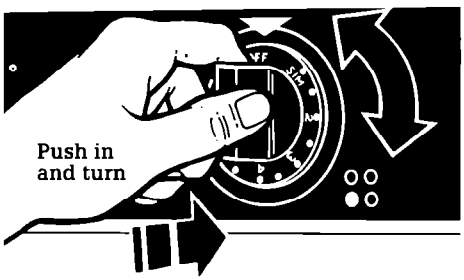
Models FES340V, FES370V (shown) & FES375V


Control panel
Electronic oven control
Oven vent (under backguard on Model FES375V only)
Plug-in surface unit (not included on Model FES375V)
Lift-up cooktop (not included on Model FES375V)
Model and serial number plate (under cooktop)
One-piece chrome reflector bowl (not included on Model FES375V)
Broil element
Oven rack guide
Anti-tip bracket
Bake element
Fiberglass heat seal
Removable oven door
Storage drawer
Window (Models FES370V and FES375V only)



Using Your Range

Using the surface units



Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Surface unit markers

The solid dot in the surface unit marker shows which surface unit is turned on by that knob.

Signal lights

The Surface Unit Signal Light on the control panel will glow when a surface unit is on.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings, then turn the control knob down to continue cooking.

Use a high setting to start food cooking; to bring liquids to a boil.

Use a medium-high setting to hold a rapid boil; to fry chicken or pancakes.

Use a medium setting for gravy, puddings and icing; to cook large amounts of vegetables.

Use a medium-low setting to keep food cooking after starting it on a higher setting.

Use a low setting to keep food warm until ready to serve. Set the heat higher or lower within the low band to keep food at the temperature you want.

Solid element surface units (Model FES375V)

Before using a solid element surface unit for the first time, heat on high setting for five minutes. The surface unit will give off smoke as the protective coating, applied at the factory, finishes bonding to the surface.

Solid element surface units are made of heavy cast-iron to provide even cooking. Each surface unit has a built-in protective limiter as a safety feature. The limiter senses uneven cooking temperatures and automatically reduces the heat level. The limiter will sense uneven heat when a pan boils dry or when a pan is removed and the surface unit is left on. The heat level may also be reduced automatically if the bottom of the pan is not flat or if the pan is too large or too small for the element. This will result in longer cooking times.

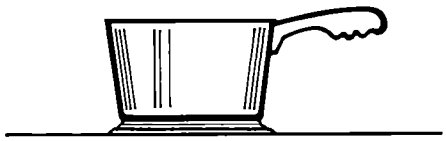
Solid elements hold heat longer than conventional surface units. For best cooking results, use a high setting for only a short period of time. Then use a lower setting to complete the cooking. You may want to turn the solid element surface unit OFF a few minutes before you finish cooking.

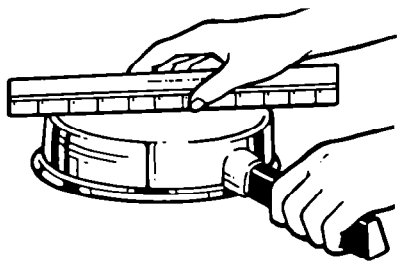
⚠WARNING

Burn, Fire And Property Damage Hazard

- **Be sure all control knobs are turned to OFF and all signal lights are off when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left on.**
- **Solid elements stay hot for a long time. Do not use the high setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.**

Cookware





Pans should be the same size or larger than the surface unit to prevent boil-overs and hot handles.

Use only flat-bottomed utensils. Flat bottoms allow maximum contact between the pans and surface units for fast, even cooking. Pans with uneven bottoms or with raised patterns on the bottoms are not suitable. **Do not use trivets, woks with skirts, or canners with concave or ridged bottoms.**

To check your cookware for flatness, place a straight-edge across the bottom of each piece. Rotate the straight-edge across the bottom. If light shows anywhere between the pan and the straight-edge, the pan is not flat. Do not use it.

⚠WARNING

Burn And Product Damage Hazard

- **If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit. Use correctly sized cooking utensils to prevent injury.**
- **If a coil surface unit stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils for long periods of time can result in damage to the surface unit, cooktop, wiring and surrounding areas. To prevent damage, use correct utensils, start cooking on high setting and turn control down to continue cooking.**

The electronic oven controls

There are three parts in the oven control section:

- The digital display.
- The command buttons.
- The Time/Temp Set Knob and Set/ Cancel button.

Instructions for each oven control are covered on the following pages. Read them carefully.

When you first plug in the range, the display will show four flashing "8"s. If after you set the clock (below) the display again shows four flashing "8"s, your electricity was off for a while. Reset the clock.

Digital display/clock

When you are not using the oven, this is an accurate digital clock. When using the oven or Minute Timer, the display will show the time, temperature settings and what command buttons have been pressed.

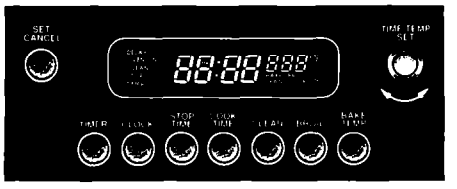
When showing the time of day, the display will show the hour and minutes.

When using the Minute Timer, the display shows minutes and seconds in the following sequence:

- For settings from 0 minutes to 1 minute 55 seconds, the display will increase in 5-second increments.
- For settings from 2 minutes to 9 minutes 50 seconds, the display will increase in 10-second increments.
- For settings from 10-59 minutes, the display will increase in 1 minute increments.
- For settings from 1 hour to 1 hour 55 minutes, the display will increase in 5-second increments.
- For settings from 2 hours to 9 hours 50 minutes, the display will increase in 10-second increments.

When using Cook Time, the display shows hours and minutes.

Command buttons

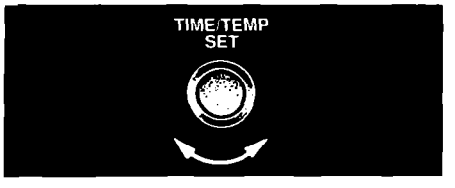


The command buttons tell the oven what to do and in what order. A few examples:

- Clock tells the oven you are going to set the clock.
- Set/Cancel tells the oven to turn off.

Each command button (except Set/ Cancel) has its own indicator. The indicator comes on when you touch the command buttons.

Time/Temp Set Knob

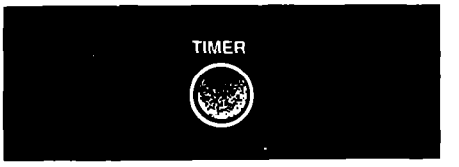


Once you've pushed a command button to tell the oven what you want it to do, you'll use the Time/Temp Set Knob to set a temperature or time. Turning the Time/Temp Set Knob clockwise increases the number on the display. Turning the Time/Temp Set Knob counterclockwise decreases the number on the display.

Setting the clock

1. Push the Clock button. The TIME indicator will show in the display. Release the Clock button.
2. Turn the Time/Temp Set Knob until the correct time shows in the large display.
3. Push the Set/Cancel button to complete time-of-day entry.

Using the electronic Minute Timer



The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 9 hours 50 minutes. You will hear three beeps when the set time is up.

1. Push the Timer button. The TIMER indicator will come on and the large display will show "0:00".
2. Turn the Time/Temp Set Knob until the desired time shows in the large display. The Minute Timer will begin counting down 2 seconds after the time is set.

   When time is up, you will hear three beeps.

To cancel the Minute Timer:

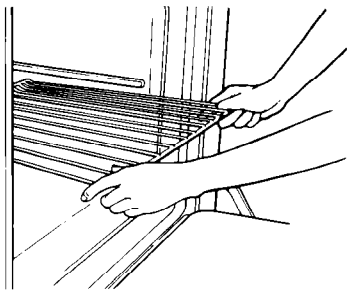
- Push the Timer button and hold it down for 3 seconds until time-of-day appears in the large display or turn the Time/Temp Set Knob until "0:00" shows in the large display.

Using the Set/Cancel button

The Set/Cancel button will cancel any command except for times set with the Minute Timer button. The large display will then show the time-of-day or, if Minute Timer is also being used, the time remaining.

Using the oven

Baking



1. Position the racks properly **before** turning on the oven. **To change rack position,** pull rack out to stop, raise front edge and lift out.

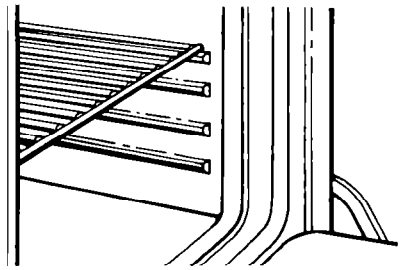
   The racks should be placed so the top of the food will be centered in the oven. Always leave at least 1 1/2 to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans.

2. Push the Bake Temp button. "---°F" will show in the small display.
3. To set a baking temperature, turn the Time/Temp Set Knob until the desired temperature shows in the small display. The display will increase in 5°F increments. The BAKE and ON indicators will come on.
4. The oven is preheated when you hear one beep.
5. Put food in the oven.

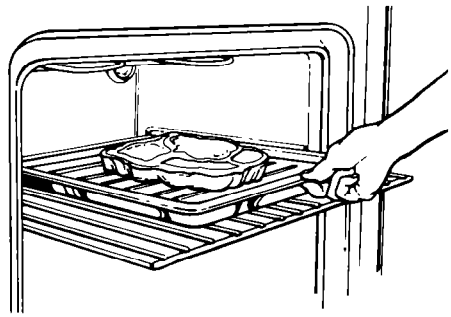
   During baking, the elements will turn on and off to keep the oven temperature at the setting. **The top element helps heat during baking, but does not turn red.**
6. When baking is done, push the Set/Cancel button or turn Time/Temp Set Knob until "---°F" shows in the small display. The oven will then shut off.

NOTE: The oven automatically turns off after 11 hours, 55 minutes.

Broiling

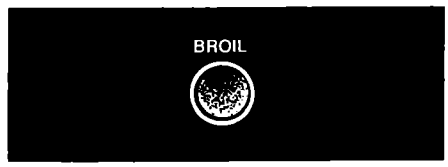


1. Position the racks **before** turning the oven on. Refer to a rack placement chart and broiling chart in a reliable cookbook for recommended rack positions and broiling times.



2. Put the broiler pan and food on the rack and close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself. Door can remain closed during broiling, however results may differ.

NOTE: Do not preheat the broiler before using.



3. Push the Broil button. "---" will show in the small display and the BROIL indicator will come on.
4. You can broil at one of two temperatures. To cook at the lower temperature, turn the Time/Temp Set Knob one click and "lo" will appear in the small display. To cook at the higher temperature, turn the Time/Temp Set Knob two clicks and "hi" will appear in the small display. When the oven turns on, the ON indicator will come on.
5. When broiling is done, push the Set/Cancel button. The time-of-day will then show in the large display.

Using the electronic oven control

The electronic oven control will turn the oven on and off at times you set...even when you are not around.

Automatic baking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

To start baking now and stop automatically:

1. Position the oven racks properly and place the food in the oven.
2. **Make sure the clock is set to the right time-of-day.** (See "Setting the clock" on page 5.)
3. Push the Cook Time button. "0:00" will show in the large display and the HR indicator will come on.
4. Turn the Time/Temp Set Knob clockwise until the desired baking time, up to 11 hours 55 minutes, shows in the large display. To see the start time, push the Cook Time button and hold it for 3 seconds.
5. Push the Bake Temp button and set the desired temperature. The small display will show the set temperature and the time remaining. The HR, BAKE and ON indicators will come on.
6. The display will count down in 5 and 10-minute increments.

   The oven will beep once when the oven is preheated.
7. When baking time is completed, the oven will turn off automatically, beep 3 times, and the time-of-day will show in the large display.

To delay start and stop automatically:

1. Position the oven racks properly and place the food in the oven.
2. **Make sure the clock is set to the right time-of-day.** (See "Setting the clock" on page 5.)
3. Push the Cook Time button. "0:00" will show in the large display and the HR indicator will come on.
4. Turn the Time/Temp Set Knob clockwise until the desired baking time shows in the small display.
5. Push the Stop Time button. The STOP indicator will come on. Turn the Time/Temp Set Knob clockwise until the desired stop time shows in the large display.

   The time-of-day will show in the large display and the STOP indicator will flash until Bake is selected. To see the start time, push the Cook Time button and hold it for 3 seconds.
6. Within 5 seconds, push the Bake Temp button and set the desired temperature. The display will show the time-of-day and set temperature. The DELAY and BAKE indicators will come on.
7. Changes can be made at any time by pressing a command button.
8. When the start time is reached, the DELAY indicator will go off. The display will show the set temperature and the time remaining. The HR and ON indicators will come on. The large display will count down in minutes.

   The oven will beep once when the oven is preheated.
9. When the baking time is completed, the oven will turn off automatically, beep 3 times, and the time-of-day will show in the large display.

To cancel the oven control setting:

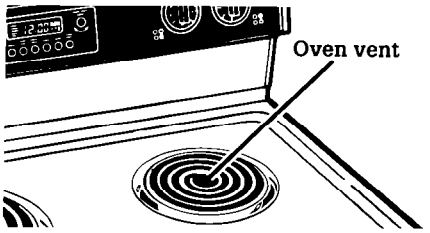
- Push the Set/Cancel button or turn the Time/Temp Set Knob until ":00" appears in the large display. The time-of-day will then show in the large display.

⚠WARNING

To avoid sickness and food waste when using delay start:

- **Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**
- **Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.**
- **Do not allow food to remain in oven for more than two hours after end of cooking cycle.**

The oven vent



Hot air and moisture escape from the oven through a vent under the right rear surface unit (or under the backguard on Model FES375V with solid elements). You can cook on the unit, or keep food warm on it while the oven is on.

The vent is needed for air circulation. **Do not block the vent.** Poor baking will result.

⚠WARNING

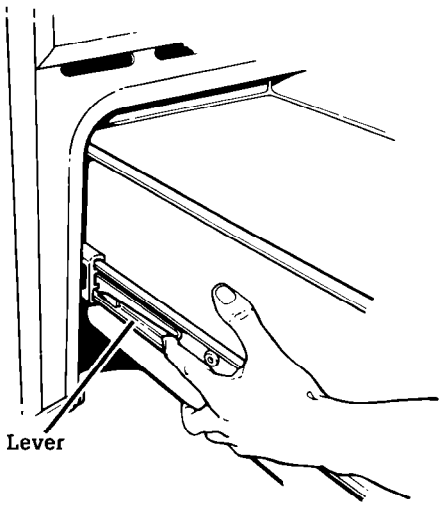
Burn Hazard

When the oven is ON, pans and pan handles left on or near the oven vent can become hot enough to burn the user and to melt plastics. Use potholders to move pans. Never store plastics, paper or other items that could melt or burn near the oven vent.

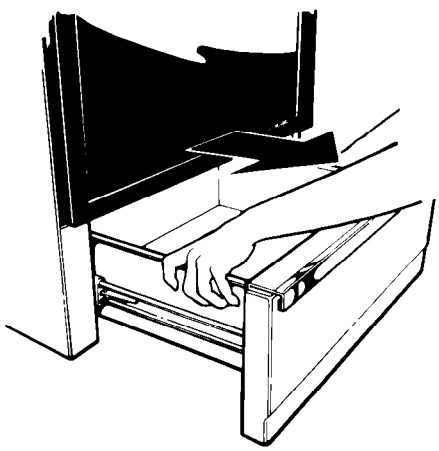
The storage drawer

The storage drawer is for storing pots and pans. The drawer can be removed to make it easier to clean under the range, and to check for installation of the anti-tip brackets. **Use care when handling the drawer.**

Removing the storage drawer:

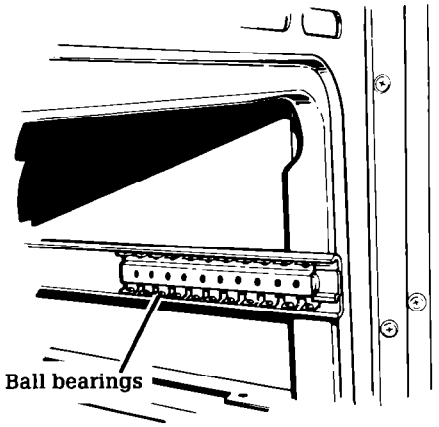


1. Empty drawer of any pots and pans before removing drawer. Pull drawer straight out to the stop.
2. Push up plastic lever on both sides of drawer.



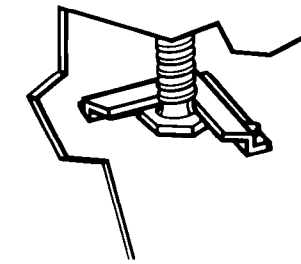
3. Pull drawer out a little farther until levers stay in "up" position. Pull drawer the rest of the way out.

Replacing the storage drawer:



1. Make sure ball bearings on oven slide rail are positioned toward the front of the opening.
2. Fit ends of drawer slide rails into the oven slide rails on both sides of opening.
3. Slide drawer closed.

To verify that the anti-tip bracket(s) is engaged:



- Remove storage drawer.
- Look to see if the anti-tip bracket(s) is attached to floor with screws.
- Make sure rear leveling leg(s) is positioned under bracket(s).
- See "Important Safety Instructions" on page 2 and Installation Instructions for further details.

NOTE: The range will not tip during normal use. Tipping can occur if excessive force or weight is applied to open door without anti-tip bracket(s) properly secured.

Caring For Your Range

⚠WARNING

Burn And Electrical Shock Hazard

Make sure all controls are OFF and the range is cool before cleaning. Failure to do so can result in burns or electrical shock.

The control knobs

1. Turn control knobs to the OFF position.
2. Pull control knobs and command buttons straight off.
3. Wash in warm, soapy water.
4. Rinse well and dry completely. Do not soak.

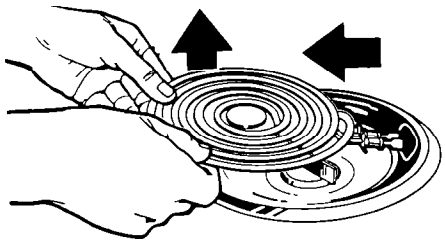
The control panel

1. Wipe with warm, soapy water or spray glass cleaner, and a soft cloth.
2. Rinse well.
3. Dry with soft cloth.
4. Replace control knobs and command buttons by pushing them firmly into place.

NOTE: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to the OFF position. Make sure you have not turned oven ON when replacing buttons. If oven has been turned on, push Set/Cancel button.

Surface units and reflector bowls (all models except FES375V)

Removing



1. Turn off all surface units and let cool.
2. Lift the edge of the unit opposite the receptacle, just enough to clear the reflector bowl.

3. Pull the surface unit straight away from the receptacle.
4. Lift out the reflector bowl. See Cleaning Chart on page 12 for cleaning instructions.

Replacing

1. Make sure all surface units are turned OFF.
2. Line up openings in the reflector bowl with the surface unit receptacle.
3. Hold the surface unit as level as possible with the terminal just started into the receptacle. Push the surface unit terminal into the receptacle.
4. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the reflector bowl.

Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

⚠WARNING

Fire And Electrical Shock Hazard

Do not line the reflector bowls with foil. Fire or electrical shock could result.

Solid element surface units (Model FES375V)

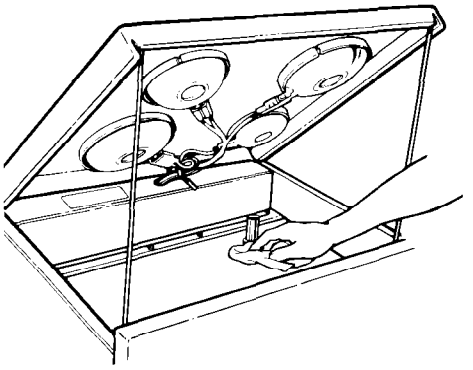
1. For best results, wipe off surface units with a damp soft cloth and soapy water after each use. Remove burned-on food with a soap-filled scouring pad. The red spot in the center of the surface unit will gradually wash off. This is normal and will not affect the operation of the surface unit.
2. **IMPORTANT:** Dry the element completely after cleaning. Turn on the element for a few minutes to thoroughly dry. After the element has cooled, use a paper towel to apply a **thin** coat of salt-free oil to the surface units to season and restore the finish. Wipe excess oil off stainless steel trim rings. Then heat 3 - 5 minutes. Some smoking may occur; this is normal. If surface units have dark spots caused by grease and food, the oil treatment will improve their appearance but not eliminate the spots.

   NOTE: Optional Electrol® dressing can be applied to the surface units to improve their appearance.
3. The stainless steel trim rings will yellow from the heat of the surface units and pans. This is normal. The yellowing can be removed by using stainless steel cleaner or Cook Top Polishing Creme on the trim rings.

   To obtain order information for Cook Top Polishing Creme (Part No. 814009) or Electrol® dressing (Part No. 814030), write to:

   Whirlpool Corporation
   Attention: Customer Service Dept.
   1900 Whirlpool Drive
   LaPorte, IN 46305

The lift-up cooktop (all models except FES375V)



1. Lift front of cooktop at both front corners until the support rods lock into place.

⚠WARNING

Personal Injury And Product Damage Hazard

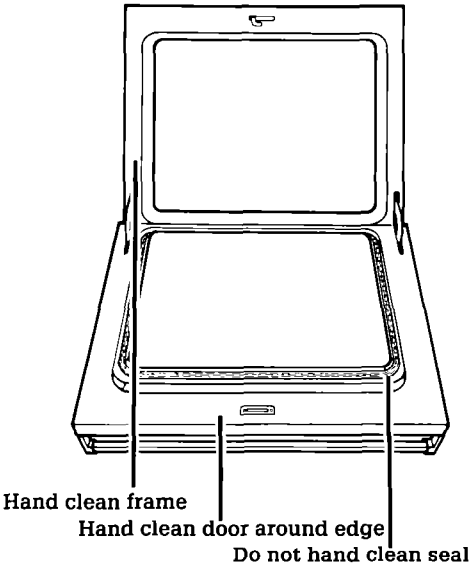
- **Be sure both support rods are fully extended and in the locked position. Failure to do so could result in personal injury from the cooktop accidentally falling.**
- **Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.**

2. Wipe surface under the cooktop with warm soapy water. Use a soap-filled plastic scouring pad on heavily-soiled areas.
3. **To lower the cooktop,** lift cooktop from both sides while pressing the support rods back to unlock them. Lower the cooktop into place.

Using the Self-Cleaning cycle

The Self-Cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the Self-Cleaning cycle safely.

Before you start



1. **Clean the areas shown by hand.** They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on...
   - The inside of the door. (The center area of the door does not need to be hand cleaned.)
   - The frame around the oven.

   Do not clean, move or bend the fiberglass seal. Poor cleaning and poor baking will result.
2. **Remove the broiler pan and any pots and pans** you may have stored in the oven.

   NOTE: The broiler pan (without grid) can be cleaned in the oven only if most of the soil has been removed by hand-cleaning or a dishwasher. The chrome broiler grid will discolor if cleaned in the Self-Cleaning cycle.
3. **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
4. **If you want the oven racks to remain shiny, remove from the oven and clean them by hand.** Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See page 12.

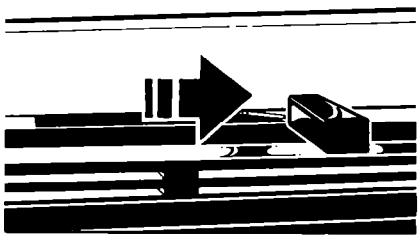
   Turn on a vent hood or other kitchen vent during the Self-Cleaning cycle. This will help remove heat and odors that are normal during the cycle.

⚠WARNING

Personal Injury and Product Damage Hazard

- **Do not touch the oven during the Self-Cleaning cycle. It could burn you.**
- **Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.**
- **Do not use foil or other liners in the oven. During the Self-Cleaning cycle foil can burn or melt and damage the oven surface.**
- **Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.**
- **Do not leave plastic utensils near the vent. They may melt.**

Setting the controls

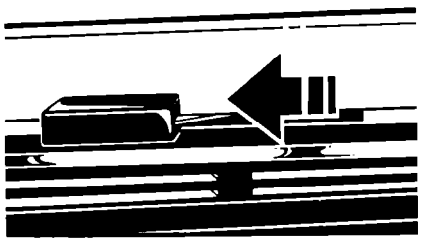


1. Make sure the Clock is set to the right time of day. (See "Setting the clock" on page 5.)
2. Move the Lock Lever **all the way** to the right - the Clean position.

3. Push the Clean button. A 3-hour Self-Cleaning cycle will be set automatically. "3:00" will show in the large display. The CLEAN and TIME indicators on the left side of the display and the CLEAN and ON indicators on the right side of the display will come on.

   NOTE: If the Clean button is pushed when the door is not latched, "door" will appear in the large display. Move the Lock Lever **all the way** to the right to latch the door. If any other command button is pushed when the door is latched, the oven will not receive the command. Move the Lock Lever back to the left to unlatch the door after the LOCK indicator goes off.
4. **(Option) Delayed clean:** Push the Clean button. Immediately push the Stop Time button. Immediately turn the Time/Temp Set Knob to the new stop time. The TIME and STOP indicators will come on.

   After the stop time has been set, the large display will go back to showing the current time-of-day. To see the start time, push the Clean button and hold it for 3 seconds.
5. After the Self-Cleaning cycle is started, the LOCK indicator will come on when the oven temperature exceeds normal baking temperatures. The Lock Lever must not be moved and the door cannot be opened when this indicator is on.
6. **After the Self-Cleaning cycle is completed,** the time-of-day will show in the large display.



7. When the oven reaches normal baking temperatures, the LOCK and CLEAN indicators go off. Move the Lock Lever back to the left. **Do not force it.** Wait until it moves easily.
8. **After the oven is cool,** wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

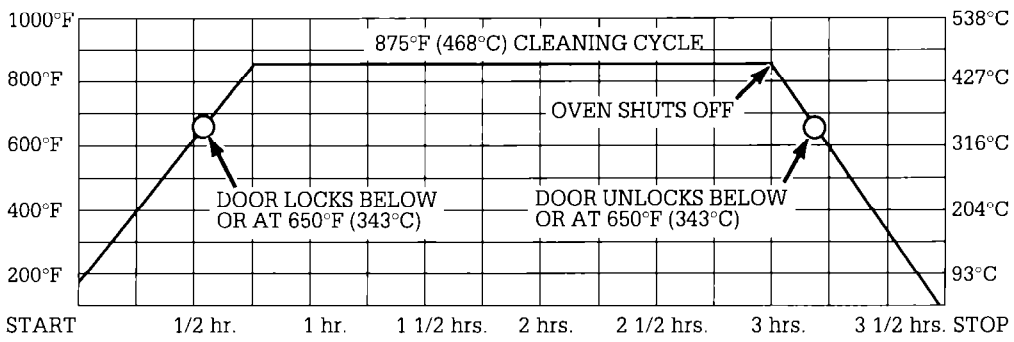
How it works

During the Self-Cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

This graph shows approximate temperatures and times during a Self-Cleaning cycle for three hours.

Self-Cleaning cycle - three hour setting

(Approximate temperatures and times)



Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

Special tips

- Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand clean areas noted on page 10.

To stop the Self-Cleaning cycle at any time:

1. Press the CLEAN button and turn the Time/Temp Set Knob until "0:00" shows in the large display.
2. When the LOCK and CLEAN indicators go off, move the Lock Lever back to the left. **Do not force it.** Wait until it moves easily.

Cleaning chart

⚠WARNING

Burn And Electrical Shock Hazard

Make sure all controls are OFF and the range is cool before cleaning. Failure to do so can result in burns or electrical shock.

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Warm soapy water and a soft cloth. Non-abrasive plastic scouring pad for heavily-soiled areas.	▪ Wipe off regularly when range is cool. ▪ **Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids may remove the glossy finish.** ▪ Do not use abrasive or harsh cleansers.
Coil surface units	No cleaning required.	▪ Splatters or spills will burn off. ▪ **Do not immerse in water.**
Chrome reflector bowls	Warm, soapy water and a soft cloth; non-abrasive plastic scouring pad.	▪ Clean frequently. ▪ Wash, rinse and dry well. ▪ Do not use metal scouring pads or harsh cleansers. ▪ Use non-abrasive plastic scouring pad for cooked-on food.
Solid element surface units	Warm, soapy water and a soft cloth; soap-filled scouring pad or scouring powder. (See "Solid element surface units" on page 9 for more information.)	▪ Wipe off after each use. ▪ Before cleaning, make sure the cooktop and the surface units are cool. ▪ After each cleaning, rinse well and heat surface units until dry. ▪ To darken surface units or to remove rust spots, use salt-free oil on a soft cloth. After each cleaning, apply thin coat of oil to surface units, wipe excess oil from stainless steel trim rings, then heat for 3 - 5 minutes. Slight smoking of oil will occur. Use Electrol® dressing (Part No. 814030)* Follow directions on the dressing. **NOTE:** This will improve surface unit appearance, but will not eliminate dark spots. *See page 9 for ordering information.
Trim rings	Stainless steel cleaner or Cook Top Polishing Creme (Part No. 814009)*	▪ Before cleaning, make sure the cooktop and the surface units are cool. ▪ Follow directions provided with cleaner or polishing creme. **NOTE:** Yellowing of trim rings is normal from heat of the surface units and pans. *See page 9 for ordering information.
Control knobs	Warm, soapy water and soft cloth.	▪ Wash, rinse and dry well. ▪ **Do not soak.**
Control panel and trim	Warm, soapy water or spray glass cleaner, and a soft cloth.	▪ Wash, rinse and dry well. ▪ Follow directions provided with cleaner.
Broiler pan and grid	Warm, soapy water or a soapy steel wool pad.	▪ Clean after each use. ▪ Wash, rinse and dry well. ▪ Do not clean in the Self-Cleaning Oven. (See note on page 10.)
Oven racks	Use Self-Cleaning cycle. Warm, soapy water or soapy steel wool pads.	▪ Leave in oven during Self-Cleaning cycle. ▪ Wash, rinse and dry well. Use soapy steel wool pads for heavily-soiled areas. **NOTE:** The oven racks will discolor and be harder to slide when left in the oven during the Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand. If racks are left in the oven during the Self-Cleaning cycle, apply a small amount of vegetable oil to the sides of the racks to make them easier to slide.

Continued on next page

PART	WHAT TO USE	HOW TO CLEAN
Oven door glass (Models FES370V & FES375V)	Spray glass cleaner or warm, soapy water and a non-abrasive plastic scouring pad.	▪ Make sure oven is cool. ▪ Follow directions provided with the cleaner. ▪ Wash, rinse and dry well.
Self-Cleaning oven	For areas outside the Self-Cleaning area use warm soapy water or soapy steel wool pads.	▪ Follow directions starting on page 10, "Using the Self-Cleaning cycle." ▪ Do not use commercial oven cleaners. ▪ Do not use foil to line the bottom of your Self-Cleaning oven.

The oven light

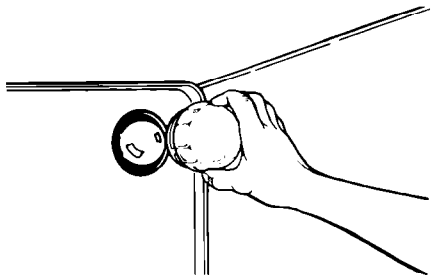
The oven light will come on when you push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

⚠WARNING

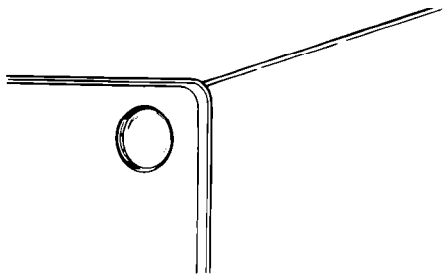
Electrical Shock and Personal Injury Hazard

- **Make sure oven and light bulb are cool and power to the oven has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.**
- **The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Since bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.**

To replace the oven light:



1. Unplug appliance or disconnect at the main power supply.
2. Remove the glass bulb cover in the back of the oven by screwing it out counterclockwise.
3. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb.



4. Replace the bulb cover by screwing it in clockwise. Plug in appliance or reconnect at the main power supply.

NOTE: Make sure oven light is off during the Self-Cleaning cycle. Keeping oven light on will shorten bulb life.

Before You Call For Service

If you are having an operating problem, check the chart to see what the cause might be before you call for assistance.

OPERATING PROBLEM	CHECK IF	WHAT TO DO
Nothing operates.	▪ Range is properly connected to a live circuit with the proper voltage. ▪ Fuse has blown or circuit breaker has tripped.	▪ Reconnect range to electrical supply. (See Installation Instructions.) ▪ Replace fuse or reset circuit breaker.
Oven will not operate.	▪ The electronic controls are set correctly. See pages 5-7. ▪ You have programmed a delay start time.	▪ Reset controls, if necessary.
Surface units will not operate.	▪ Range is connected to electrical power. ▪ Fuse has blown or circuit breaker has tripped.	▪ Reconnect range to electrical supply. (See Installation Instructions.) ▪ Replace fuse or reset circuit breaker.
Control knob(s) will not turn.	▪ You pushed in knob(s) before trying to turn.	▪ Push in knob(s) before turning.
If the Self-Cleaning cycle will not operate.	▪ The clock shows the right time of day. ▪ The Lock Lever is all the way to the right. ▪ You have set a delay start time.	▪ Reset clock, if necessary. ▪ Slide Lock Lever all the way to the right, if necessary.
Cooking results aren't what you expected.	▪ Pans are the size called for in the recipe. ▪ You are following a tested recipe from a reliable source. ▪ The cooking utensils have smooth, flat bottoms and fit the surface units. ▪ When baking, you have preheated the oven as the recipe calls for. ▪ When baking, you have allowed 1 1/2 to 2 inches (4-5 cm) on all sides of the pans for air circulation. ▪ When broiling, you have not completely closed the oven door. ▪ You are allowing enough time for surface units to warm up or cool off to the desired heat setting (solid element surface units only).	▪ Use correct-size pans. ▪ Modify recipe or find a new recipe. ▪ Use cooking utensils with smooth, flat bottoms. ▪ Preheat the oven according to recipe's specifications. ▪ Reposition pans for best air circulation. ▪ Open oven door to Broil Stop position. ▪ Solid elements take longer to reach the desired heat settings than do coil elements. To avoid overcooking after food has reached the desired temperature, you may want to turn down the heat setting earlier.
The oven temperature seems too low or too high.	▪ Your old oven was accurate. Your old oven may have shifted gradually while your new oven may be more exact.	▪ If, after using the oven, you are not satisfied with the temperature settings, they can be adjusted by an authorized Roper℠ service technician. (See "How to get service or assistance" on page 16.)
If there has been a power interruption, the display will flash "88:88".		▪ Reset the clock, (page 5).
"E" followed by a number from 1 to 8 shows in the small display.		▪ Call for service. (See "How to get service or assistance" on page 16.)

LIMITED WARRANTY

ROPER

Appliances

LENGTH OF WARRANTY (From date of purchase)	PRODUCTS COVERED	WHAT WE WILL PAY FOR
FULL ONE YEAR WARRANTY	All Roper Appliances	Replacement parts and repair labor to correct defects in materials or workmanship.
FULL FIVE YEAR WARRANTY	Refrigerators Freezers Air Conditioners	Replacement parts and repair labor for the sealed refrigeration system (compressor, evaporator, condenser, drier or connecting tubing) which we find to be defective in materials or workmanship.
LIMITED 2ND-5TH YEAR WARRANTY	Microwave Ovens	Repair or replacement of magnetron tube which we find to be defective in materials or workmanship.
LIMITED 2ND-5TH YEAR WARRANTY	Automatic Washers	Repair or replacement of any part of the gear case assembly which we find to be defective in materials or workmanship.

WHAT WE WILL NOT PAY FOR

A. SERVICE CALLS TO:

1. Correct the installation of your appliance.
2. Instruct you how to use your appliance.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner accessible light bulbs.

B. Repairs when appliance is used in other than normal, single-family household use.
C. Pick up and delivery. Your appliance is designed to be repaired in the home.
D. Damage to appliance caused by accident, misuse, fire, flood, acts of God, or use of product not approved by us.
E. Any labor costs during the limited warranties.

This Roper appliance is warranted by Whirlpool Corporation. Under no circumstances shall it be liable under this warranty for incidental or consequential damages and all implied warranties are limited to the same time periods stated in the express warranties for Roper Brand Appliances. Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations of how long an implied warranty may last, so the above limitations or exclusions may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your franchised Roper distributor or military exchange.

HOW TO GET SERVICE OR ASSISTANCE

If you need service, first see the "Before You Call For Service" section of this book. If you still need service after checking this section, additional help can be found if you:

- Contact your selling dealer for the authorized servicer in your area*

OR

- Phone **1-800-44-ROPER** (1-800-447-6737) between 8:00 a.m. and 4:30 p.m. Eastern Time, Monday through Friday*

OR

- For further information, write to: Consumer Relations Dept., Roper Brand Appliances, 2000 M-63 North, Benton Harbor, MI 49022*

*When requesting assistance, please provide the model and serial numbers, date of purchase, and a complete description of the problem. The model and serial numbers are located beneath the lift-up cooktop (see illustration on page 3).

If you are not satisfied with the service received, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact MACAP only when the dealer, authorized servicer or Roper Brand Appliance warrantor have failed to resolve your problem:

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP will in turn inform us of your action.

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